

# Gila County Health & Emergency Management



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## Temporary Food Booth Requirements for Special Events

### **Food Source**

Food must come from a store or market. NO HOMEADE FOOD ALLOWED – you will be told to remove or throw it out.

### **Food Preparation**

Food must be prepared in the booth or at a restaurant. If you arrive with any prepared food, you must produce a valid “Commissary Agreement” from a restaurant.

### **Booth Construction**

The booth must be closed on two sides with an overhead roof. Booths must be placed on pavement unless plywood or a plastic tarp is being used for the floor. DO NOT set up on dirt or grass.

### **Cross Contamination**

ALWAYS keep raw meat separated from any ready-to-eat food.

### **Food Temperatures**

Cold food must be kept at **41°** F or less and hot food at **135°** F or more at all times

### **Thermometer**

Must have a functional probe/stem type dial or digital thermometer that measures from 0° F to 200°F.

### **Condiments**

Self-serve condiments must be served in squeeze bottles, pump dispensers, commercially packaged or in a container with a self-closing lid.

### **Water**

Must provide five gallons or more of potable water in clean containers. You must have a means to make hot water for hand washing, washing utensils, and cleaning.

### **Hand Wash Station**

Must provide a temporary hand wash station with soap and paper towels.

### **Wiping Cloths and Sanitizer Solution**

Provide a bucket of sanitizer solution (1 tsp of bleach in 1 gallon of water) and a clean wiping cloth.

### **Disposable Gloves or Utensils**

NO bare hand contact with ready to eat foods. You must always wear disposable, non-latex gloves or use utensils when handling ready-to-eat foods.

### **Washing Utensils**

Must be able to effectively wash with hot water, rinse with hot water, sanitize with warm water and air-dry. You will need 3 dish pans or bus tubs to do this.

### **Food Handler’s Card**

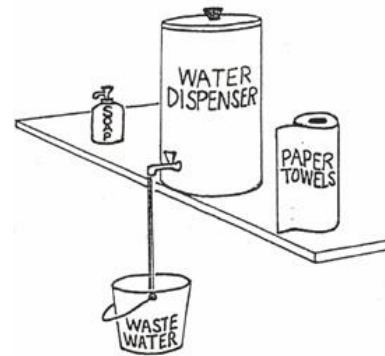
Any workers that will be working at the food booth must have a valid food handler’s card

**Permit application and fees must be submitted no later than 2 weeks prior to the event.**

## **Hand Washing Station**

### **Requirements**

- Soap
- Paper Towels
- 5 Gallon Water Dispenser
- Means to Have Hot Water
- Bucket for Waste Water



## **Three Compartment for Sanitizing Utensils, Pots/Pans, and Plates**

